Arrowroot Blanc Mange

To a quarter of a ℔ of arrowroot add a quart of new milk — Keep out a small portion of the milk to mix with the arrow root as you would starch. Boil the remainder of the milk & then stir in the arrow-root with ¼ ℔ of sifted sugar & flavour of custard. If lemon rind be used or any thing requiring time to extract the flavour boil it well previously in the milk. When the arrow root is added, boil stirring all the time till it leaves the pan

then put it into molds —
+ A little cream instead
of part of the milk improves
but all cream does not answer.

Deep Biscuits

The Yolks of 5 eggs & Whites of
three well beaten for a quarter
of an hour — Stir in gently
1 ℔ of sifted sugar beating all
the time then 1 ℔ of Flour in
the same way. Flavour with
any thing you like. Essence
of Almonds or essence of lemon
or lemon peel. Drop on a dripping
pan & bake a light brown

The meat if you choose, dredge it lightly with flour
in a Stewpan, adding a
Glass of Sherry, Egg Balls, &
force meat Balls, about half-
an hour before it is dished
up. — The meat must
be laid neatly in the centre
of the dish, & the Egg
& force meat Balls, put
round, thickening the gravy
with a very little flour
& butter to brown it,
before pouring it over the
meat. —

Hashed Calf's head.

Take the meat healthy off the Bone, after it has been gently stewed, having the following gravy ready to put it into. a part of the liquor the Calf's head has been boiled in, a little Beef Stock, lemon Thyme, pepper, Salt, & pounded Mace. also, a little Essence of Anchovy, or Fennel Sauce, after this has been boiled & strained, add the juice of lemon, & put

Mix all these
add will have Bread
& powder enough

Bun

3 lbs flour rub in
half a pound of Butter a little mace
& Currants if you choose mix a
Pint of light yeast and 4 Eggs with
milk with new beside just warm
mix the Eggs Milk & yeast together make
it up in a very light paste let it with your
hand till it leaves the bowl when they have
stood long enough to rise make them up with as little flour

Three half pints of w
hot water, half a pint of good gravy, the j
of Catsup, half a pint of Capers, shop
small a little pickled cucumber
a teaspoonful of made mustard
and a bit of butter mix all
well together in a sauce pan
hot it & lay it on slipsets of toast
& send it up hot —

4

M

3 oz best vinegar.

1/4 H. Treacle -- 1/4 H. honey simmered together for 1/4 of an hour. when cool add a desert spoonful of paregoric & Do. of Specacuanha wine

Take a teaspoonful every 3 hours

Wine Sauce for Tarts

Pick the Wine sours & put half a pound of loaf sugar pounded to every pound of fruit. Put them in Jars or strong bottles; a layer of fruit & a layer of sugar alternately Bladder very tight & put in a fish kettle with water in it, & hang to prevent breaking over a slow fire & let them remain in it for half an hour after the water boils

Nobody has been to say she cannot work for you next week

Short Cakes

One pound of Flour, half a pound of Currants, 6 oz of sugar pounded, half a pound of butter warmed before the fire, mix all well together and make it into three Cakes — Clove and nutmeg to your taste —

Sam sorry you have had your pocketbook, perhaps they may yet turn up in some quarter — Mrs Hoagland & Mrs Chase joined by Father & Mother send you their love & welcome note, and the good tidings of all being well after so much fatigue and anxiety, it is a sweet spot I know, most sincerely do I hope your dear Children with yourselves will be greatly benefited by the change, No doubt you will find plenty of employment in such a very nice place, Sam

Mr Hoagland is staying there yet

Yours ever

81,3

Apple Tomatoes

Take 2 lb of the thick part of hogs flesh lay it in water twelve hours, cut in small thin slices and put it, a dish, the juice of four lemons a bit of fresh 2 lb of White sugar and quartered, one ounce of Rose water half an ounce of Cloves, boil all together till the Apples are soft = often taste in your Pots for use —

Good for dealers or Dinner

much obliged by your very kind invitation to visit you, at present I am thinking of going away for a short time either to Leamington or the Sea – but if spared to return, I hope to give Lydia and your humble St – a treat by paying you a few hours visit before the winter sets in – as we could not both leave together for long – Lydia is much pleased by your kindness – We are delighted Miss Richardson is so much better with kindest regards to Mr Ward, love to your little Pets, & self

most affectionately yours

F. M. Coldwell

Miss Whitesmith goes to Newton in this morning and begs her love

Cowslip Wine

To two pecks and a half of pecks put 5 gallons of water 15 lbs of loaf sugar, boil the sugar and water together, and fine it with 3 whites of Eggs, let it stand till almost cold, then put in four pecks and 5 lemons pared and sliced but not so as to part, set it on with about 4 spoonsful of yeast, beat it in for three or four days, let it stand a fortnight, then run it through a seive, and put it in a barrel with 2 pennyworth of Isinglass and one quart of brandy, bung it up when it has done working, let it

Stay in the barrel for 3 months
then bottle it.

When you have boiled the sugar
and water together, put in the
lemon whilst hot

Isinglass, if fine bottle in March, on a fine clear day.

Receipt for Cowslip Wine

Boil 5 lb of sugar in 2 Gallons of water for a ¼ of an hour, just before it boils stir in the White of an Egg & the shell, take off all the scum, put in the rinds of 2 lemons, & a little bruised ginger: boil the liquor for ½ an hour; when it is nearly cool stir in a peck of Cowslips picks by degrees; before it is quite cold put a toast covered with

yeast on it, & the juice of the lemons, let it stand for four days, then strain out the peels, then put the liquor into a cask.

In a few days fasten up the cask for 3 weeks, bottle it off putting a lump of sugar in each bottle.

Put a little Isinglass dissolved in a little wine into the cask.

Apple Wine

To every Gallon of Apples full grown but not ripe well bruised add 1 gallon of water, to remain in a tub, repeatedly stirred for 4 days then strain it through a fine sieve or coarse cloth, & to every gallon of liquor add 2½ lbs of loaf sugar, when it is quite dissolved, put it into a cask & to every 10 gallons put ~~one~~ 1 oz. of

pleasure on Wednesday
do arrange it, if possible.
I write me a line in
the affirmative, when you
receive this, I am just
setting off to walk to
Ashburn, in the hope
of seeing dear S —
I have had such a kind
letter from dear Miss
Taylor this morn. which
I will answer tomorrow —
I am only with my very
sincere love — & hoping
to see you, believe me
Ever, Your truly affect. sister
M. Warde

Oct. 31st —

Apple Ginger

The best - Apples - Lemon Pippins or American Apples

Pare, core, cut them in quarters the day before you work them & spread them a little dry over them.

To every one pound of apples one pound of sifted sugar: to every 6 lbs of apples put the juice of them, & the rind of 3 lemons, also 2 ounces, & a half of powdered Ginger.

It is better not to add the ginger, & lemon, until the apples, & ginger are well boiled

Boil all together, till stiff & clear

Boston
Monday

My dear Father & Sister)

I enclose you a letter I have received from Mr Cooke this morg - I must not in a line to second the wish, expressed in it, that you should come down here, & spend a month with me. Cannot you give me this

Cocoanut Cakes.

1 pound of flour well dried. 1 lb. of fresh butter work it with 1 lb of white sugar, like ice cream. Three spoonfuls of white wine & the rind of a lemon grated. work these together. then grate a nutmeg into the flour. put in three yolks & two whites of eggs. mix them well. then stir in the flour to the butter, make them into little cakes, flour well them with wine & grate sugar upon them. bake them on buttered tins of paper. you may add a pound of cocoanuts. keep them in covered pots without paper. —

To make Plantain Jn Flavour

For the Some Receipt Some reach them well, these Some Persons I find it at the last, Just them in the Peel to Broader for an hour, boiling them well all the time, Which sufficiently flavours Just them in a Jar of Stew water with about 3 Pints of boiling water to stand until for a Just 12 hours then strain the liquor through a Sieve,

To Preserve Plumpine for Sauce

Take some Ripe Plumes scalded
them well then some Berries
& put it at the top, just them
in the Juice to Drain for an
hour boiling them well all the
time. When sufficiently drained
put them in a jar of Stew
with about 3 Pints of boiling
water to stand until for a Sufficient
12 hours then strain the
liquor through a Sieve,

To Make Plantain Jam

Take some Ripe Plantains scald them well take some Berries & put it at the top, put them in the Preserve to drain for an hour, boiling them well all the time, when sufficiently drained put them in a pan of Stew with about 3 Pints of boiling water to stew gently for about 12 hours then strain the liquor through a Sieve,

Part it together till the next
day, & take off any fat there
may be on the surface.
Then boil it very gently
in a bright Pan till it is
reduced to a Jelly full
adding a Dessert Spoonful of
Sugar & Lemon Juice
Strain off the Lime well.

Receipt for brewing Porter

Take a Bushel of Malt mashed as for Beer

1 ℔ Hops
1 ℔ Liquorice Root
2 oz Spanish Liquorice
a Stick of Cinnamon
a Halfpennyworth of Salts of Tartar
as much Cayenne as will lay on a Shilling
1 ℔ brown Sugar boiled in a little of the Liquor till it is rather brown
1 ℔ more brown Sugar boiled in an Iron Pan till it is quite black and bitter, cool it with a little of the Liquor before you take it off the fire otherwise it will grow quite hard in the Pan. Put this with the other ingredients into the Liquor and boil all together an hour. Work it the same as Beer: put ½ oz Ginger into the Barrel when you tun.

When bottled put a lump of Sugar & 2 or 3 Corns of Rice into each Bottle.

The above will make 14 Gallons

In two months it will be fit to bottle.

Lemon Cake

Beat the yolks of ten Eggs with a spoonful of rose water, a pound of Sugar pounded and sifted fine through a hair sieve half a pound of flour well dried, the juice of a Lemon, a hot little

Cinnot shred very fine,
the whites of six Eggs
beat to a froth, beat
all together for an hour.

Mrs Hoist's Receipt
this quantity makes
two nice large Cakes.

to stew Red Cabbig

Cut it as for pickling and put it in a brass pann with a verey littel broth or gravey let it stew till tender then stir in a bit of butter pepper and salt to your taste and as much vinegar as will turn it a brighter coller then let it stew a littel longer and dish it up under veal or in a dish by it self

to stew Cucombers

pill and slice them somthing thicker then a crown peace and frey them a light brown with about one fourth parte of onions cut sliced thinner if you do one whole cut a peace out and pick out the seeds and fill it with lettis and onion chopt put the peece in again and frey it also put them in a stew pann with a littel gravey pepper and salt to your taste stew them in it nearly half anower and thicken them with a littel flower and butter

Ham Toast.

Mince half a pound of ham, and add two spoonfuls of good gravy the same of ketchup & a few capers, chopped small, and a little pickled cucumber, and a tea spoonful of ready made mustard, and a bit of butter; mix all well together in a saucepan, boil it up & lay it upon Sippets of Toast; & send it up hot.

To dress Macaroni with Cheese.

Boil a little Macaroni quite tender in milk, then lay it on a sieve to drain the milk quite from it, & in the meantime cut very thin slices of Cheese, & lay them at the bottom of a dish already buttered, then put your Macaroni upon it, & lay another layer of thin Cheese over it. Beat up 2 eggs with a cup full of Cream, and pour it over the whole, and bake it in a very slow oven.

N.B. If the oven is too quick, it will dry too much.—

Marble Beef

Take a fore houghfit, and a hinder houghfit. cut the meat & gristles off in small pieces then season it with black pepper & salt, lay a layer of suet finely shred in a deep pot, then a layer of the gristle, & meat, then a layer of marrow, then meat and gristle again, then a layer of butter & so repeat if the pot is large, then set the pot in a brick oven when you put in your brown bread & let it stand in all night —

Mrs M'D —

Mock Hollandaise Sauce

4 large hard boiled eggs boiled in half a pint of water till quite softened, with two or three blades of mace, and two or three peppercorns. Strain the sauce, then add half a pint of cream and 4 ounces of butter stirred with a spoon —

Gateau de Pommes

One pound & a half of lump sugar; put to it one pint of water & let it boil till it becomes sugar again taking care lest it burn. Two pounds of apples cut & cored & the peel of a large lemon cut thin & should the apples not be sour the juice also: boil all together until quite stiff: put it into moulds & when cold it will turn out. Serve in a dish with or without custard or scalded cream round it. In a dry place it will keep good for a year.

Mrs. Wood. Sandal

NB An additional 1/4 ℔ apples we think an improvement

Mr. Warde

For the Dropsy

Take of Cordial Confection 2 scruples, Salt of Juniper 6 grains Powder of Squills 1 grain made into a Bolus one to be taken every 6 hours. Take of Volatile Aromatic Salt 2 scruples, of Lemon juice 1½ ounce, Peppermint Water 6 ounces Nutmeg water spirit half an ounce. Syrup of Marshmallows half an ounce

The quantity of Salt of Juniper & Squills to be increased or diminished as the Stomach will bear or the Patient requires.

Take of soft extract of Bark, and salt of steel each ½ oz. Make into Pills — 2 or 3 to be taken three times a day, viz before breakfast, at eleven and at four — If an aperient should be necessary. take a desert spoonful of Castor oil — — —

Potato Scones

Ingredients

1 lb cold potatoes
1 oz Butter
1 or 2 tablespoonfuls Milk
About ¼ lb Flour
A Pinch Salt

Method:— Peel and mash the potatoes, warm the milk and melt the butter in it. Mix the potatoes, milk, and butter, add the salt, and work in as much flour as the paste will take up. Roll it out very

Mrs Swan

thinly, cut in rounds.
place them on a hot
floured girdle, and cook
for about 3 minutes on each side.
Cook a little longer than 3 min-
utes.

A good Lemmon Caudle, at a winters Supper

Take a quart of Water, put into it some grated white Bread, & a little beat Maice, let it boile a little while, yⁿ put in, a pint of White or Rhenish Wine, yᵉ rine of a good Lemon grated, set it on yᵉ Fire & let it have one boile, yⁿ take it off & cool it a little, yⁿ squeeze in yᵉ juice of a good Lemmon, & put in 6 or 7 Eggs, Yolks & whites, well beaten & strain'd through a Sive, sweeten it with fine Sugar, set it over yᵉ fire & stir it till it be pretty thick, yⁿ serve it up. I have sometimes been ordered to make a little of yˢ for very weak Sick people, leaveing out yᵉ Lemmon juice

Fryed Artichoke bottoms

Boil yᵉ Artichokes as for eating, yⁿ take yᵉ Bottoms, which if thick split yᵐ, or rather stringey, string yᵐ, when cold dit yⁿ in Eggs yᵗ are well beat, & seasoned with Salt, yⁿ role yᵐ in grated Bread & Fry yᵐ in Butter, have a brown Gravy Sauce, thickned with a very little Butter, & pour it under yᵐ. If you have any Morels with yⁿ, yᵉ Water they are boild in, straind through a cloth, & a little Catchup of any kind, (but Walnut is my favourit for yᵗ) makes a good sause thickned with a very little Butter. I have some times had yᵉ lean part of Boiled ham, or hung beef, grated, or cut vastly thin, & in little bits, & heated in Beef, or Mutton gravy, & had yˢ for sauce without Butter, & pour it over yⁿ

Kidney Toasts.

Take a Kidney of Veal after it has been Roasted, if it be a very fat one, leave a part of yᵉ fat, mince it very small, yⁿ put to it some grated Bread, a little shred Lemmon Peell, some nutmeg, sugar & a little white wine. yⁿ mix it all together with yᵉ Yolks of 3 Eggs, yⁿ cut some thinish slices of white Bread, toast yᵐ a light brown & spread yᵉ minced meat upon yᵐ, & with a Feather doe ~~yᵐ over~~ yᵐ over with yᵉ Yolks of ~~an~~ Eggs, lay yᵐ in a clean Earthen Platter-dish & do yⁿ before yᵉ Fire, or in an Oven yᵗ is not too hot.

To Dress a Calves Chitterling.

Have a Calves Chitterlin very clean dressed, boile it, when cold, shred a very little of it very mall, put to it a little thyme, winter Savoury, yᵉ yolk of an Egg boiled hard, & a little Lemmon Peill, season it with nutmeg & salt & make it up into a Forst-meat with yᵉ yolk of a raw Egg, yⁿ put it into yᵉ middle of yᵉ Chitterlin & role it up round yᵉ Stuffing, & tye, or Skever it to keep it together. yⁿ baist it well with Butter, & doe Bread crumbs over it. yⁿ do it either before yᵉ fire or in an Oven to look a pretty Brown. have Gravy sauce in yᵉ Dish. It is a pretty, Dish, & was liked by many, at my Mothers Table. as was also yᵉ two following.

To Fry Calves Feat.

When You have made Jelly of yᵉ Feet, take out yᵉ long Bones, & when cold, cut yⁿ in two, length ways, yⁿ make a Batter with eggs & Flower, season it with salt & Nutmeg, yⁿ dip each peice in yᵉ Batter & Fry yⁿ a light Brown in Butter. yⁿ Dish yⁿ, have melted Butter in yᵉ Dish, & garnish with slices of Lemmon. two Feet makes a dish.

To Frigacy Calves Feet.

When they are boiled for Jelly take out yᵉ long Bones, but not yᵉ small ones, cut yⁿ in neat peices. & put to yⁿ a little white Gravy, salt, Nutmeg & shred Lemmon peel. when they are heated thicken up yᵉ Sauce with yᵉ Yolks of one or 2 Eggs & 2 or 3

spoonfulls of Cream, yn dish it, & garnish with Lemmon. it is a strengthning good dish for a sick person.

To Coller a Calves head, caled summer Brawn

Get a Calves head with ye Skin on, ~~dress yt hair~~ wash it very clean in cold Water yn dress off yt hair with Rosin, as you do a young Pig, yn wash it clean, cut yt Ears close off & take out yt Eye Balls, yn cut ye Skin even down by ye Seam of ye Skul, yn carefully open ye Head, besure mind not to hack, or cut ye Skin, yn take out yt Brains & Tongue, & dress it clean as you would do a nother Head, yn wash it well in two Waters warm, yn lay it flat down in pretty warm Water to suck out ye Blud, before you go to Bed, drain it, & put it into fresh warm water & cover it up, yt next morning drain it from ye Water, put it into a Ket & Boil it just enough to take out all yt Bones, besure kep yt Pot clean skind yt none settles on yt Head. look below yt Quince Cream for yt remainder of yt Receipt

Quince Cream or Apple D:

Scald yt Quinces till they be soft yn pair ym & pulp ym through a Sive, sweeten it to your taist, yn mix it up with whites of Eggs & beat it till it be as white as snow. Dont put yt Egg to it very long before it is serv'd up

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As soon as you have taken it out of ye Ket, lay it upon a clean Dresser & cut it pretty eaven in two, yn Bone it very carefully not to cut or force ye Skin, & also not to cut, or mash yt Meat as little as possible, ye best way to get yt meat from yt Skul, is to have a courseish wet cloth, put your Thumb under yt Corner of it, & yn carefully run your thomb close to yt Bone, from side to side, begin a gain at one end, & run your thomb as before: & so do till it is all off, ye skin round ye edge of yt Eye Bone must be loosened with a pen knife, in most other parts a large knife with a round point is yt best; you may thrust yt close to yt Bone in yt gau part, which is yt most difficult Bone to get out, without manglin yt meat, break off yt bone from yt Eye to ~~but~~ have it whole, cut off yt black part, & yt Veins, yn split ym when ye Head is Boned, feal it with your Fingars that there is no bit of a Splinter. yn Sprinkle yt meat side well over with Salt, but you must fill up all yt hollows with yt Eyes, & bits of meat yt must be pared off to thin it wheat yt Role joins, so as to have as much Lan= =tern outwards as can be. yn lay ye larger half upon ye edge of yt cloth it is to be boiled in, & ye other half upon it yt skin side, to yt meat side of yt other, & yt broad end to yt narrow, yn she must with both her hands Role it up as tite as possible, sombody standing by to puch in with their Fingar, meat yt comes forwards, or too much out at yt ends, yn let yt stander by put yt edge of yt Cloth under her thombs, & she must role it tite up in yt cloth, haveing it puled against her, & if not quite smooth ye creases must be puled out at yt ends, but yt Roler must never quit her hold. when yt ~~ca~~ Cloth has gone about twice round, it must be pind with 4 or 5 pins. yn look at yt ends, & if any meat be fourst out, yt yt Skin will not pretty neat cover, put it down with your finar, yn lay it down again on yt Dresser, & take yt end of yt Cloth in your hand (to be as smooth as can be) close to yt Coller, & tye it very tite with a packthred. & yt other end ye same, yn role it with broad Inkle, (take out yt pins as you come to ym) begin in yt middle of yt Coller, & role thinly, but pretty tite, till you come near yt end, yn turn it back to yt middle, & lay yt roles of ye tape close to each other, & put it as tite as you can, from yt Middle to to yt other end in yt same way, when don Pin yt end of yt Tape fast. & put it into a Pot of Boil= =ing salt & Wate, when it has boiled about an hour, take it out, & first die yt ends close, if not quite so, yn take off yt Tape & role it tite about again as you did before, begining in yt middle of yt Coller. Cold Water must be poured upon it as yt Roler goes along, just sofi= =cient to keep it from scalding, yn boil it a full ½ hour more in ye same Water. yn take it out & die a ~~ca~~ packthread fast at one end of yt Cloth to hang it up by. ye next day take off yt Tape, yn put it into pretty warm, but not hot Water, rub it with your hand gently till yt cloth is moistned so as

Barberry Jelly, & Marmalet.

When ye Barberrys are picked clean from ye Leaves & bits of Stick, put ym into a good deal of Water & wash ym clean, by rubing ym very lightly between your hands, yn take ym out of ye water with your fingers held wide, & lay ym on a heap on an Earthen dish (if ye water was pourd from ym ye water would stick to ym again) take ym lightly off of ye Dish, & spred ym thin in an Airy place to dry as soon as possible, yn pick ym from ye Stalks, (leaving ye decayd & skiney ones) yn put ym into an Earthen Pot & cover ym close, set it into a pot of Water, (but don't let ye Water come so high as for any wate to get into ye Earthen pot) let it boile quick, till ye juice of ye Berrys be pretty well drawn out, if too much boiled ye Jelly is not so clear (ye pot must be supplied with Water as it wastes) look at ym when boiled near an hour, & if ye Berrys be codled soft & ye Juice come out, pour ym directly into a Flanner Bagg, but if not, give ym a good stir with a silver or wooden Spoon, cover ym close again, & set ym in ye Water to boil till you think they are enough. put a pd of good Loaf-Sugar to every pint of juice, (save some of ye juice for ye Marmalet) yn set it by till you have taken ye Berrys out of ye Bagg, & pulpe ym through a hair Sive, yn put a pint of jise to 3 pd of Pulp, & to every pd of ye pulp & juice, put a pd of Sugar, beat & Sifted fine, stir ye sugar in by degrees or it will not mix well, yn set it by, & boil ye Jelly lasurely, till you think, when cold, it will be stiff enough, (take ye Skim off clean as it rises) put ye Jelly into Glasses & paper it ye next day. have your preserving Pan washed very clean, yn put in ye Pulp &c:, boil it lasurely, take off ye Skim as it rises, you must stir ye all ye time it is over ye Fire, & now & ther run ye edge of ye Spoon round ye sides of ye Pan, to ye bottom of it, or it will be apt to burn to ye pan; when it is boiled to ye thickness of a Marmolet, put it into pots & when cold paper it. Put 2 or 3 Sponfuls of spring Water to every pd of raw Berrys when you put ym into ye Pot to boile. Barberrys without seeds yelds ye most jise & Pulp.

Curran Jelly ye Irish way.

Get ye Currans when just ripe, & let no green ones be put in. To every pd & quarter of picked Currans, have a pd of Sugar broke into largeish lumps, dip each Lump ~~into~~ quick into spring water, not to let it imbibe too much Water, lay ye Sugar on a heap in ye middle of ye Pan, to keep ye sides of ye pan clean, or it might burn to ym & spoil ye Jelly. yn let it stand a little for ye sugar to melt, yn break ye Lumps not melted & set it on ye Stove over a slow Fire, stir it till ye Sugar be quite desolved, yn have a pretty brisk Fire, & ye moment ye Sugar boils, pour in ye Currans, give ym a good shake in ye pan to spred ym even; watch when it boils, & let it boil pretty briskly, (but not so fast as to burn it) for 5 minutes, yn run it through a Flanner Bagg. ~~Put~~ set it within ye stir of ye fire, & turn a Bason over it, or it will Jelly in ye Bagg before all is run out, you must also fill your glasses as it runs, or it will Jelly in ye Bason. Jelly made with tolerable Lump Sugar, looks as fine as you would wish for sauce use. White Curran Jelly is made ye same way, only give for ye, bare weight of Sugar, & let it boil 6 minutes. You must have ye clear white Currans, not ye yellowish white. Rum or Brandy & water, sweetned with ye Jelly is very plesant, it gives it a plesant Tartness, & smoothness.

N:B A Spoon must not be put into ye Pan after ye Currans are in, it mashes ym, & makes ye Jelly not so clear. Jelly made ye way, both taists & looks much finer than in ye old way. takes a great deal less time, & trouble in makeing, & you have more Jelly for ye Sugar used, ye skin stays in ye Bagg with ye Berrys, which if you taist, has very little, if any sweetness. nothing of Pewter or Tin must touch ye Berrys or juice of thes 3 jellys, is spoils their colour.

My Sis: Cook can, I dare sa give you (if you have it not) a very good receipt for Preserving Mulberrys, a pretty Sweetmeat, & good for sore throtes. but if she has it not let me know & I will send it you. Mrs Drummand will be so good to give you directions for cleaning Marble when she gets it from Grove. for takeing rust out of Iron or Steel is as follows. Wash some Callis-Sand clean, & when dry run it through a hair Sive yt you may have nothing but fine sand, yn put some sharp Vinegar to it, & yn with a Woollen rag rub it onto ye rusty parts, when ye rust is quite off, wipe it dry, yn take a clean Woollen cloth & rub it well with Oil, yn wipe it from ye grease, & with a nother woollen cloth rub it bright, with Spanish white. yn Brush it clean with a very

soft Brush. You must be very carefull ye there is no Flint, or gritty parts in ye Whitening. This will take off ye Rust clean, but if it has been on long, ye marks whear it was will remain. My Sis Cooke gave me a Receit for an Ointment to prevent Rust on Irons, ye you can have it from her, it is a good one for yt, but will not take off rust.

To Pickle Capsicum. Mrs George Cooke, Mr Wards Aunt, a better Houswife lived not in her neighbourhood, both her sweetmeats & pickles were excellant in their kinds. I wrote to her, since I marry'd to beg ye favour of ye Receit get ye Pods when they are tender, & put ym into a strong Brine of Salt & Water, let ym stand within ye air of ye Fire till they be turned yellow, yn drain ym & set ym over ye Fire in a Brass Pan, in a little destiled Alegar, when they are a good green, pour yt from ym, & put to ym a little fresh destiled Alegar, let ym stand in yt 3 or 4 days, yn drain ym from ys, & boile some fresh destild Alegar with a clove or 2 of Garlick, & when cold, pour it upon ye Capsicum tie it up close to keep for use. The right king of Capsicum, has a large Scarlet Pod, yt taists warm in ye Mouth, but not near so hot as ye Pepper Pod. There is a kind with a large Scarlet Pod, yt has no warmth at all, yt your Gardiner will mind not to sow seeds from yt sort.

Lemon Jelly

Take ¾ of a pd of Fine Sugar, wet it with 6 or 7 Spoonfuls of Water, yn put in ye juice of 4 good Lemons, (take out ye seeds) & ye Peill of one, set it on ye Fire till ye Sugar be melted, yn taist it & if not sweet enough melt in more Sugar, yt take it off of ye Fire, & beat ye whites of 5 fresh Eggs with 2 spoonfuls of Rose-Water, or spring Water if rather chose, put ym to ye Sugar & Juice, (but first strain out ye Peill) yn strain it through a Napkin, yn set it over a slow Fire & stir it constantly one way, when it begins to thicken take it off of ye fire, pour it into a cold Bason & skim it, ~~& when~~ yn put it into a glass Bason, or Jelly glasses. Put in ye Lemon Peill again after it is strain'd through ye Napkin, & don't take it out till it be skimed. A thinish napkin is ye best for ye, & only squeased with one person gently. It looks pretty clear & is very good

Lemon & Orange Cream

Take 3 or 4 Lemmons as they are in largness, yn take 6 whites of Eggs & 4 Yolks, beat ym very well, yn cut ye Lemmons into very thin slices, Peil & all, & put ym ~~in~~ into ~~about~~ about a pint of Water, let ym lay in ye Water ½ an hour, yn put ye Eggs to ym, beat ym well together, yn strain them through a strong Napkin, sweten it well with Shugar beat fine, & stir it in gradually, yn set it over a clear fire, & keep it stiring till it be ye thickness of good Cream, yn put it into a Bason & stir it till it be quite cold, let ye Bason stand in cold Water, chainging it when warm) yn put it into a dish, or glasses. lay a Paper loose over it, to keep out dust. You may make Orange Cream ye same way, only put in 2 more Yolks, ye Whites & ye Rind of but one Orange, if fine ones. ye fire must not be too hot. There must be two people to twist ye Napkin when strained, & it must be opened out once or twice, & ye lump separated, yn strain'd hard again, or ye Juice will not all be got out. Then put it into ye Dish or glasses you serve it up in. These, tho thick, looks well in Glasses, & is very agreable in tast.

Egg Butter

Boil 6 Eggs hard, take only ye Yolks & beat ym in a Morter with about 2 ozs: of Butter, season it with a little Sugar & Orange or Rose Water, when all ys is well beat together, rub it with ye back of a Spoon through a Cullender, or course hair Sive, into a little Dish, with a Sauser, or something to rais it in ye middle, or in little Saucers to mix with Jellys, Sillibubs, &c: It is eat with Bread as common Butter, & a little of it, is agreable.